

WE DO PRIVATE EVENTS!

Experience Laurent Tourondel’s world-class creative culinary for your next private celebration, hosted at  
LT Above, The Cellar or The Patio.

551-287-6333  
390 Hackensack Ave  
Hackensack, NJ 07601



ALL DAY MENU  
11:30am - 9:00pm Mon-Thurs  
11:30am - 10:00pm Fri-Sat  
11:30am - 8:00pm Sun

OUR STORY

Chef LT created his own distinctive popover, famously prepared with pepper, cheese, and a whole lot of love.  
A perfect way to begin your meal. Our philosophy is Dine,  
Drink and Celebrate Life! Enjoy!

SUSHI

Spicy Tuna / avocado, kewpie-sriracha, puffed rice	16
Yellowtail Jalapeno-Ginger / yuzu guacamole, shiso, scallion	18
King Salmon / cucumer, avocado, yuzu ginger aioli	17
Spicy Rock Shrimp / chili-lime mayo, grapefruit, avocado, sesame	16
Crispy Wagyu Beef Nigiri / truffle aioli, dashi, grated daikon, wasabi	18
Dragon Roll / oak charcoal grilled bbq eel, avocado, sesame seed	17
Skinny Roll / yam, cucumber, avocado, hoisin, shiso (VE)	16
Nigiri & Sashimi - 2 pieces per order Ahi Tuna / 11 - Spicy Tuna / 9 - Yellowtail / 10 - King Salmon / 11 - Teriyaki Eel / 9	

SALAD & APPETIZER

Caesar Salad / caesar dressing, filone croutons	16
Chopped Salad / asparagus, artichoke, avocado, cucumber, tomato, haricots, olives, hard-boiled egg, oregano dressing (V)	17
The Wedge Salad & Heirloom Tomatoes / smoked ranch, onion, apple wood smoked bacon, gorgonzola	17
Soy Wasabi Tuna Tartare / smashed avocado, crispy shallots	18
Grilled Octopus / lemon crushed fingerling potatoes, olives, capers, paprika aioli	25
Jumbo Lump Crab Cake / coleslaw; kohlrabi, daikon radish, celery root, jalapeño tartar sauce	26

FROM OUR GRILL

All steaks are hand selected by Debragga Butchers for highest quality. Steaks are seasoned with sea salt & cracked black pepper.  
Choose one meat or seafood, select the sauce, and finish off with the sides. We cannot guarantee steaks cooked medium well and above.

MEAT

Filet Mignon / 10 Oz	55
Rib Eye Bone In / 22 Oz	62
Strip Steak / 14 Oz	58
Wagyu Skirt / 10 Oz	68
Porterhouse For Two / 40 Oz	130
Organic Brick Chicken	28

Grilled LT Burger (Prime Blend)	25
7 peppercorns, caramelized onion, mushrooms, raclette, french fries	

SEAFOOD

Mediterranean Branzino	36
Atlantic Salmon	28
East Coast Swordfish	37
Big Eye Tuna	39
King Prawns	48

SAUCE

- 7 Peppercorn
- Bearnaise
- LT Steak Sauce
- Smokey Ranch
- Jalapeño Chimichurri
- Diablo

SAUCE

- Soy Lemon-Caper
- Curry-Lemongrass
- Ginger-Ketchup
- Preserved Lemon Broth
- Tomato Hollandaise

SIDES

House Made French Fries / sea salt (VE)	10
Brussels Sprouts / cipollini onion, bacon (V)	12
Green Spinach / fontina, nutmeg (V)	12
Mashed Potatoes / Vermont butter (V)	10
Truffled Stand Up Mac & Cheese / smoked gouda (V)	14
Hen of the Wood Mushrooms / sage, brown butter (V)	15
Charred Broccolini / olive oil (VE)	12
Quinoa Tabbouleh / cucumber, tomato, dill (VE)	11
Roasted Cauliflower / capers, parmigiano reggiano	12

VE = Vegan    V = Vegetarian  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\*For LUNCH ONLY add to any salad: Chicken / 10 - Tuna / 12 - Salmon / 12